

Think water is boring? Think again!

Making your own infused water is a great – not to mention tasty – way to help you drink more water and stay hydrated. Believe it or not, you can infuse water easily with fruit, vegetables, herbs and spices. The possibilities are endless!

What you will need:

Fruit Whatever you like, except bananas. Choose ripe fruits to get the best sweetness and flavor.

Vegetables Popular examples include cucumber, celery, and carrots.

Container(s) You can make and/or store your infused water in individual glasses or mason jars, reusable water

bottles, pitchers, or beverage dispensers.

Water Choose Minneapolis tap water! It's clean, great-tasting, and costs a lot less than bottled drinks.

Are you ready to go? Here are some popular and easy flavor combinations:

- ♦ All citrus: orange + lemon + lime
- ♦ Strawberries + lemon + basil
- ♦ Strawberries + lime + cucumber
- ♦ Strawberries (or other berries) + pineapple
- ♦ Strawberries + pineapple + orange
- ♦ Strawberries + kiwi (remove the kiwi's skin)
- ♦ Orange + pineapple
- ♦ Orange + blueberries
- ♦ Orange + peaches + blueberries

- ♦ Blueberries + lemon
- ♦ Blueberries + peaches + lemon
- ♦ Cucumber + mint
- ♦ Cucumber + lemon
- ♦ Cucumber + lemon + cranberries
- ♦ Cucumber + orange + cranberries
- ♦ Sliced grapes + pineapple
- ♦ Watermelon + mint (or basil)
- Mango + berries of your choice



Don't be afraid to be creative and make up your own recipes!

^{*}If you're feeling adventurous, try adding herbs and spices, a surprising complement to fruit flavors!